



## WALLEYE TIDBITS

Walleye filets  
Salt  
Peanut oil

Cornmeal  
Pepper

Clean & wash walleye filets. Use a very sharp knife and cut across the width of each filet, shaving extremely thin slices from the fish.

Combine cornmeal, salt & pepper in a bag, add tidbits and shake until coated. Fry the tidbits in hot peanut oil until crisp and golden brown.

*(For easier browning, use oil to fry potatoes, pre-seasoning it)*

**Now We're  
Cookin'!**  
with  
**Martha Daniels**